

FIRE PREVENTION STANDARDS

Subject: Hood & Duct Extinguishing Sys
For Protec of Cooking Appliances **Number:** 442.505 **Date:** Revised 11/19/01 **Page 1 of 1**

OBJECTIVE

To provide information for contractors to submit plans for review and approval for Hood and Duct systems that will meet the requirements of NFPA 17 or 17A.

PROCEDURE

- A. It is required that a minimum of two sets of plans be submitted for review prior to commencement of work. The plans shall be scaled 1/4" = 1". The plans shall include the following items:
 - 1. Size, length, and arrangement of piping.
 - 2. Location of nozzles.
 - 3. Type of nozzles.
 - 4. Location and function of detection devices.
 - 5. Operating devices.
 - 6. Auxiliary equipment.
 - 7. Electrical circuitry.
 - 8. Physical dimensions of hazard to be protected and type of cooking device.
 - 9. Energy supply shut off.
 - 10. Hood, exhaust duct showing interface with system.
 - 11. Manual actuation device location.
 - 12. Type and size of system.
 - 13. State contractors license number.
 - 14. Location of 40 BC fire extinguisher and sign "FOR USE ON GREASE FIRES ONLY".
 - 15. Floor plan of kitchen showing all equipment to be protected and exits from kitchen.
- B. Provide with the plan submittal information as to the type of system to be installed along with listings and installation manual from manufacturer.
- C. Hood installation shall conform to the Uniform Mechanical Code and NFPA 96.

Mike Dobson, Fire Marshal
